

Christmas Gala Dinner

25/12/2024

Appetiser

Mini puff pastry timbale stuffed with cod, leek, sultanas and emulsion of its own juice

Starter

Courgette soup with baked apple cubes and fine herbs

First Course

Salmon with leek, cava and tarragon sauce, served with asparagus and mushrooms

Main Course

Roast turkey supreme in its own gravy with forest fruit sauce and cinnamon, served with mashed potatoes and roasted vegetables

Dessert

Mango mousse, with chocolate and forest fruit gel
Assorted Christmas sweets

Wines

White wine: Marqués de Cáceres D.O. Rueda Verdejo

Red wine: Marqués de Cáceres D.O. Ca Rioja Crianza

Cava: Perelada Blue Festival D.O. Cava

**We have a menu of allergens, please ask the staff*